

Tender No. 08/2016

उत्तर प्रदेश गन्ना शोध परिषद, शाहजहाँपुर।

अल्पकालीन निविदा सूचना।

राष्ट्रीय सिम्पोजियम उ0प्र0 गन्ना शोध परिषद, शाहजहाँपुर संस्थान पर दिनांक 21, 22, 23.12.2016 आयोजित होना है जिसमें प्रतिभागियों के नाश्ता, लन्च, हाई टी एवं डिनर की आपूर्ति हेतु रजिस्टर्ड अनुभवी ठेकेदार/कैंटरों से दिनांक 26.11.2016 अपरान्ह 2.00 बजे तक मुहरबन्द निविदायें (तकनीकी+वित्तीय अलग अलग) आमंत्रित की जाती है, जो उसी दिन अपरान्ह 3:30 बजे खोली जायेगी। टेण्डर फार्म का मूल्य रू0 500/- (रू0 पाँच सौ) मात्र कार्यालय के कौष लिपिक के पास जमा कर टेण्डर फार्म प्राप्त किया जा सकता है। शर्तें/मीनू टेण्डर के साथ संलग्न है। जमानत धनराशि रू0 20,000/- टेण्डर के साथ संलग्न करना अनिवार्य है। रू0 500/- के डीडी के साथ जो अधोहस्ताक्षरी के पक्ष में देय हो के साथ www.upcsr.org बेवसाइड से टेण्डर फार्म प्राप्त किया जा सकता है।

निदेशक,

उ0प्र0 गन्ना शोध परिषद,
शाहजहाँपुर।

U.P. Council of sugarcane Research, Shahjahanpur

Tender Form

Tender No. 08/2016

1-Cost of tender form—Rs. 500/-

2-Subject:- Breakfast, Lunch, Hi-Tea, Dinner (250-300 Persons)

3-Last date & Time for sale of tender form: 26-11-2016,14.00

4- Last date & Time for receipt of tender form: 26-11-2016, 14.30

5-Last date & Time for opening of tender: 26-11-2016, 15.30

6-Venue of opening tender: Library Hall

7-Value of earnest money : Rs. 20000/- DD /Pay
order in favour of Director, U.P. Council
of sugarcane Research, Shahjahanpur.

TERMS AND CONDITIONS

Technical bid

1. EMD of Rs 20,000/= through DD / Pay order in favour of Director, U.P. Council of sugarcane Research, Shahjahanpur.
2. Photo Copy of the ownership certificate, Service tax Registration certificate, VAT Registration certificate, PAN No. certificate in the name of registered owner/firm.
3. Photo Copy of the safety and Food Licence issued by Deptt. of Food and Safety, Govt. of U.P.
4. Experience certificate of providing catering service (Caterer providing catering services for programmes organized by Govt/semi govt. Departments/ Institutions /PSUs or any other organization of repute.)
5. Singed and stamped original copy of the Tender form.

General Instructions

1. The offer shall be shortlisted and invited for negotiations to provide services on similar rates and other term and conditions.
2. Conditional offers shall be rejected out –rightly.
3. The caterer shall not sub-contract the services of personnel sponsored by them.
4. All respective bidders may submit their tender in two bid system 1- Technical bid with above required registration certificate, EMD, Experience certificate, Singed and stamped copy of the Tender form, and 2- financial bid in separate sealed envelopes.
5. The Successful Caterer shall deposit security of Rs 100000/=(Rs. One Lakh) through DD in favour of Director, U.P. Council of sugarcane Research, Shahjahanpur, which shall be released only after the satisfactory completion of event.
6. The quality of meal shall be of high class. It should not cause any health problem to the guests.
7. Electricity supply and running tap water at the venue of the programme shall be provided by UPCSR free of cost.
8. Tent & lighting ,Chairs, Table with table cloth and other utensils for serving and crockery shall be provided by the Caterer without any additional charges.
9. The minimum no. of persons shall be taken as 250-300. The rates shall be same for a gathering of at least 300 persons or more.
10. Director UPCSR reserves the right to modify/ or amend any of the above stipulated conditions/ criteria depending upon its requirement. Director UPCSR also reserves the right to cancel the tender without assigning any reason thereof.

- 11.The Caterer shall provide sufficient no. of waiters in proper uniform to serve to guests.
- 12.Drinking water (only mineral water) and tissue paper/ napkins shall be provided by the Caterer.
- 13.VAT & TDS will be deducted as per govt. rules.
- 14.In case being defaulter the security money will be not refunded.
- 15.Payment will be made on bill basis after satisfactory completion of catering service with in 10 working days .

Financial Bid

The Rates quoted should be F.O.R. destination included the tax (as applicable).

Rates per Plate Breakfast, Lunch, Hi-Tea, Dinner as per menu

Sr. No.	Particulars	Rates per Plate (included the tax) Rs.
1.	Breakfast (as per menu)	
2.	Lunch & Dinner (as per menu)	
3.	Hi-Tea (as per menu)	
	Total	

Note-Decision will be taken on the basis of total amount serial No. 1 to 3

PROPOSED BREAKFAST MENU

Date	: December 21, 2016 (Wednesday)
Time	: 08.30 A.M.
No. of Pax	300
Venue	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
BEVBERAGES	
Mineral water (Kan)	: Mineral water bottle (250 ML)
Tea	: Readymade Tea
Vegetable sand witch	
Veg. cutlet	
Poha with green peas & peanuts	
Idally, Sambhar, Chatni	
Poori with aloo tomato latpatter	
Spounge rasgulla	

PROPOSED LUNCH MENU

Date	: December 21, 2016
Time	: 01.00 P.M.
No. of Pax	: 300
Venue	: Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Beverages	
Mineral water (Kan)	: Mineral water bottle (250 ML)
Soft drinks	: Cola, Orange
For health	: *Garden green salad,*Raita Bathua, *Papad, *Pickle, *Dhaniya Chutney
MAIN COURSE INDIAN	
Veg.	: *Shahi Paneer, * Regular Dum Aloo, *Mix vegetable, *Dal Arhar Fy., Sambhar, *Steamed Rice
Non veg.	: *Chicken Korma
Breads	: *Tandoori roti and Tandoori Missi roti, *Naan, Plain Naan
Desserts	: * Gajar ka halwa * Ice-Cream
SERVE IN BONE CHINA WITH PAPER NAPKIN	

PROPOSED HI-TEA MENU

Date	:	December 21, 2016
Time	:	04.00 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Beverages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Tea	:	Readymade Tea
Vegetable sand witch	:	
Sweet and Salted Cookies	:	*Aloo matar samosa (Medium size)
Pakora Station	:	*Gobhi pakora, *Aloo pakora
Desserts	:	* Pine apple pestry

PROPOSED DINNER MENU

Date	:	December 21, 2016
Time	:	07.30 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Beverages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Soft drinks	:	Cola, Orange
For health	:	*Garden green salad,*Raita Mix Fruit, *Papad, *Pickle, *Dhaniya Chutney
Soup	:	*Cream of Tomato
MAIN COURSE INDIAN		
Veg.	:	*Paneer Tomato Butter, * Malai Kofta, *Aloo Gobhi Fried, *Dal Makhani, *Steamed Rice.
Non veg.	:	*Chicken Curry, * Mutton Saagwala
Breads	:	*Tandoori roti and Tandoori Missi roti, *Naan, Plain Naan
Desserts	:	* Kesaria Rasbhari (Hot), * Ice-Cream
SERVE IN BONE CHINA WITH PAPER NAPKIN		

PROPOSED BREAKFAST MENU

Date	:	December 22, 2016 (Thursday)
Time	:	08.30 A.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
BEVBERAGES		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Tea	:	Readymade Tea
Vegetable sandwich	:	
Bread Role	:	
Pakora Station	:	*Paneer pakora, *Aloo pakora
	:	Regular Dhokla, Dosa, Sambhar, Cholley Bhatoorey
DESSERTS	:	Kesaria Rasmalai

PROPOSED LUNCH MENU

Date	:	December 22, 2016
Time	:	01.00 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Bevberages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Soft drinks	:	Cola, Orange
For health	:	*Garden green salad, *Raita Aloo, *Papad, *Pickle, *Dhaniya Chutney
MAIN COURSE INDIAN		
Veg.	:	*Paneer Butter Masala, Vegetable Kofta, *Bhindi Do-piazza, *Karhi Pakora, Sambhar, *Steamed Rice
Non veg.	:	*Chicken Changeji, * Mutton Rogan Josh
Breads	:	*Tandoori roti and Tandoori Missi roti, *Naan, Plain Naan
Desserts	:	* Kesar Mewa Kheer (Hot) * Ice-Cream
SERVE IN BONE CHINA WITH PAPER NAPKIN		

PROPOSED HI-TEA MENU

Date	:	December 22, 2016
Time	:	04.00 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Bevberages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Tea	:	Readymade Tea
Sweet and Salted Cookies	:	*Kajoo Mix Namkeen (Haldiram), Veg Spring Role, Chilly Paneer,
Desserts	:	* Balu Shahi

PROPOSED DINNER MENU

Date	:	December 22, 2016
Time	:	07.30 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Bevberages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Soft drinks	:	Cola, Orange
For health	:	*Garden green salad,*Raita Mix Veg., *Papad, *Pickle, *Dhaniya Chutney
Soup	:	*Veg. Sweet Corn.
MAIN COURSE INDIAN		
Veg.	:	*Karahi Paneer, * Nargisi Kofta, *Veg. Jalfrezi, *Dal Bukhara, *Steamed Rice.
Non veg.	:	*Chicken Gol Mirchi, * Mutton Do-piyaza
Breads	:	*Tandoori roti and Tandoori Missi roti, *Naan, Plain Naan
Desserts	:	* Moong kid al ka halwa * Ice-Cream
SERVE IN BONE CHINA WITH PAPER NAPKIN		

PROPOSED BREAKFAST MENU

Date	:	December 23, 2016 (Friday)
Time	:	08.30 A.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
BEVBERAGES		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Tea	:	Readymade Tea
Vegetable sand witch	:	
Bread Role, Idly Sambhar, Chatni,	:	
Moong ki dal ka chila, Vegetable stuffed paratha with curd	:	
DESSERTS	:	Kesaria Jalebi with curd

PROPOSED LUNCH MENU

Date	:	December 23, 2016
Time	:	01.00 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Bevberages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Soft drinks	:	Cola, Orange
For health	:	*Garden green salad,*Raita Pine-apple, *Papad, *Pickle, *Dhaniya Chutney
MAIN COURSE INDIAN		
Veg.	:	*Handi Paneer, * Achari Aloo, *Shimla Mirch Aloo, *Dal Arhar Fry., Sambhar, *Steamed Rice
Non veg.	:	*Chicken Korma, * Mutton Stew
Breads	:	*Tandoori roti and Tandoori Missi roti, *Naan, Plain Naan
Desserts	:	* Stuffed Gulab Jamun * Ice-Cream
SERVE IN BONE CHINA WITH PAPER NAPKIN		

PROPOSED HI-TEA MENU

Date	:	December 23, 2016
Time	:	04.00 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Bevberages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Tea	:	Readymade Tea
Sweet and Salted Cookies	:	*Kajoo Mix Namkeen (Haldiram), Bread Role, Planr waffers
Desserts	:	Fruit barfi

PROPOSED DINNER MENU

Date	:	December 23, 2016
Time	:	07.30 P.M.
No. of Pax	:	300
Venue	:	Sugarcane Research Institute, Hathaura Chauraha, Shahjahanpur
Bevberages		
Mineral water (Kan)	:	Mineral water bottle (250 ML)
Soft drinks	:	Cola, Orange
For health	:	*Garden green salad,*Raita boondi, *Papad, *Pickle, *Dhaniya Chutney
Soup	:	Lemon Coriander soup
MAIN COURSE INDIAN		
Veg.	:	*Paneer Butter Masala, * Malai Kofta, *Veg. Jalfrezi, *Dal Makhani, *Steamed Rice.
Non veg.	:	*Chicken Handi, * Mutton Curry
Breads	:	*Tandoori roti and Tandoori Missi roti, *Naan, Plain Naan
Desserts	:	Gulbahar Halwa * Ice-Cream
SERVE IN BONE CHINA WITH PAPER NAPKIN		

**